Alphine Climbing Surpassed in Canadian Rockies.

UNEXPLORED

Magnificent Views Which Can be Obtained in the North.

The tiny land of Switzerland is famed throughout the civilized world for the splendor of its mountain scenry. variety and charm, as well as accessibility it has well-grounded claims to the title of the prince of playgrounds. But though its scenery is unchangingly beautiful and the familiar Alpine monarchs retain a ceaseless fascination for the mountaineer, yet his soul will crave-and rightly sofor the chief joy of the climbers' ambition-a "first ascent."

He turns naturally, therefore, to the great continent of America, where he expects to find plenty of new things, and generally finds them on a larger scale. mountainering his confidence is not misplaced, and the paradise of the entire temisphere is reached among the rocky ountains in the northern part of Canada. Here, and here alone, the multitudinous conditions of Switzerland are combinedwondrous glacial fields, the massing of majestic ranges, the striking precipices and snow-crowned peaks, the forest areas. clear lakes, and peaceful valleys, Much of it may be enjoyed without passing from the sight or sound of the transconcincutal railroad; but to view the grandest mountains and obtain the finest limbs it is necessary to camp out for a short or long period, and, as this mode of life is one of the most delightful of experiences, the necessity enhances the pleasure of one's holiday,

putire; the summer of 1901 I made three pleasant camping expeditions: into the Yoho valley, among the mountains of the Ottertail group and to Mt. Assiniboines the last by an extremely picturesque and interesting route, culminating in the most sensational climb yet experienced in Can-This year I was tempted further afield by tales of mountains along the watershed north of the railroad, and by a distant vision of some of them from the two northernmost peaks ascended in 1901 at the head of the Yoho ice-fields.

Of the several excellent outfitters, I selected Bill Payto of Banff, who had done onders for me on my trip to Mt. Assinfhoine, to provide the horses, tents, provisions, and other equipment for an eight sojourn beyond the limits of human habitation. Accompanied by two packers and Christian Kaufmann, one of e C. P. R. R. Swiss guides, we set out from Laggan was a string of fourteen tonies on July 9 of this year, and journey d up the valley of the upper How River to its source at the Bow Pass, 6.800 feet above the sea. Two large mountain lakes are skirted on the way, each overshadowed by huge cliffs and fed by glaciers descending in broken ice-falls from the vast snow-fields of the main range.

Early astir, breakfast was over, tents struck and horses packed by seven o'clock usually, and the march continued for about five or six bours, as a rule, and then camp was pitched in some sheltered except the traverse of Mt. Wilson thon beside a lakelet or the fumbling our homeward way, and the story of Mt. young people's holiday; so let the day mold and keep on ice unto it is well set. lakes, waterfalls, and rushing torrents abound; plenty of wood for fuel is also slways close at hand; the only desideratum for ideal camping that was occasionally tacking was good feed for the horses though, fortunately, the Indian cayuse is Some of the swamps we had to cross were very auxious propositions, and the quite exciting. The desolate tracts of fireswept forest lands provided a mass of fallen tree trunks, which had to be jumped or cut through labortously, and the

north down a long narrow valley. Sevtensive glacier), the peaks that border and in the centre the magnificent, threesided pyramid, Mt. Forbes, a head and the admiration of the least emotional bebolder and fire the arder of the mountelneer enthusiast. So far we were fol-Hector, to whose enthusinsm, skill, and undiess energy, when a member of knowledge of this region. His objects, walleys and larger glaciers alone, and higher peaks were scaled;

top views is extremely striking, especially ram in the New York Evening Post. such untrodden regions as the Canadian Rockies treely offer. The charm of the unknown is mingled with the pleasure of recognition. The climber knows notbe one living knows what awaits him on the summit of a peak or pass. Befemily, "we are going away in the hope sany unviewed by any one before; new we get back." valleys with their glaciers and feaming forrents, hitherto undreamt of tributaries of familiar rivers; the now revealed line of the erratic watershed, laid down by guesswork in the past; these are some of more fascinating revelations of the And equally enjoyable, amid this world of the unknown, is the tracing of he journey's course over yonder pass and ong those familiar valleys to the spot far below where the white tents convey to you a fancied congratulation and wel- that. come back again. Pleasant, too, is the recognition of oid friends among the near or distant summits, from whence the present viewpoint was perhaps tobserved and reconnoitred in the hope of the closer ecquaintance that has now been consum- I the same time.

happy is the man who has seen such. But, alss, one cannot always linger in the company even of friends and the sublime landscape, the nerve-restoring air, the quiet of the far uplifted solitudes, must be reluctantly forsaken till a further oportunity arises of renewing our acquaintnce, simultaneously with the addition of yet another intimate to the growing cir-

Three of these high points were visited, and to Lyell's top a 5x7 camera and a theodolite, with other smaller instruments, were laboriously borne. It is the key peak of the region, and a brilliant day enabled us to take advantage of its splendld situation. But the cold was most intense The July sun, its heat and glow reflected by the pure snow of the slopes up which we toiled for several hours with our burdens, had been relentless during the ascent, and our route was sheltered from the wind until the top was almost gained. Then an icy blast assalled us with unremitting vigor. The thermometer dropped twenty degres below the freezing point. The snowy summit gave no firm toundation for the tripods, which sauk almost to their heads, and even then the camera and transit quivered before the

Prone upon the snow, I peered shivering through the telescope, and tried to get reliable azimuths; with fingers numbed I essayed to adjust the screws correctly, and to set down in my notebook some figures that would prove more legible than Egyptian hieroglyphics when I arrived in camp. Meanwhile in most exasperating contrast, Kaufmann was luxuriously reposing in a sheltered nook, which he had hollowed in the snow crest on the southern side and basked in the blazing sunshine. Such are the occasional trials into which semi-scientific aspirations lead the unwary amateur. Such chilly episodes, however, are not unusual in the Rockies. Ordinarily, the air is still and ba .ny. and the climber reposes comfortably on the rocks or snow, enjoying a well carned rest, and perhaps lunching, on his natural observatory, so warm that frequently he never thinks of putting on his coat. The glaciers were thoroughly explored,

a lofty ice-clad pass, 10.00 feet above the sea, traversed, and other climbs made in the neighborhood to observe the various ranges and the valley system on both sides of the great watershed as far as Mt. Columbia. This is the monarch of the northern section of the mass of large those of the Athabasca River, Mt. Forles being the dominating feature of the southern half. From the Athabasca val- folds no new situ tions for them, ley it appears as a magnificent rock pyramid, some 8,000 feet above the stream, fied old age, says: but from our line of approach it rises white and pure, its steep snow slopes un- Than youth itself, though in another broken by scarcely a single point of rock, from an ice-field doubtless unsurpassed in size until thenorthern latitudes of Alaska are reached. From the western tongue where the stream whose course we had been following takes its source, a full twelve miles of steady tramping was reuired before we gained the real base of Mt. Columbia. The entire length from the mountain to the end of the Saskatchewan glacier must be about thirty miles, and ome 200 miles source of solid ice are probably contained within its limits. The mean elevation of the vast area of "neve" is perhaps 10,000 feet, though its numerous tongues dip far into the recesses if the various vaileys that descend in all direction from this notable center. Unique, in all likelihood, is this snowfield, in that its geographical location causes streams ne from its ley enverns to three separate oceans-the Bush River flowing into the Columbia, and so to the Pacific: the Arctic Occasi; and the Sarkatchewan eventually reaching the Atlantic.

this year was left until the cud-the last pointments of the past. sions with that wick d peak. To give the details of the climb would

to the imagination of the tender the filling in of the experiences of that achievenot very particular about his daily menu. The bivouac, at 100 feet, when all our much. Here are a few light sketches. matches had been lost enroute, and a fording or swimming of some of the rivers mesquite-laden night sandwiched between cold supper and cold breakfast with a did not conduce to cheerfulness or good condition. The long spell of splendid cliffwork on the eastern ridge, including sevetniv feet of the worst rock climbing eith ups and downs were frequent and fatigu- er of us had met with in Canada or Switperland. The toll over step-cutting on the icy slopes, where a fine giacier evoked wagnificent, and varied constantly. One our interest as it lay close at hand some of the most entrancing is that from the 7,000 feet or more almost straight below. lofty bow pass. Across the flower-strewn | The cautious, almost breathiess, cat-like summit a grand outlook opens to the advance along the steeps of treacherous snow on the main peak; a mighty cornice eral bright lakes are glistening in the topping the narrow ridge on one hand, sombre depths of the pine forests; state- and, on the other, a constant succession ly chifs rise in imposing majesty on of tiny sizzling avalanches cascading in either hand, and glaciers hang upon their ever-growing volume with accompaniment lofty sides and sweep down far below the of clouds of snowy spear and thud of timber line. This is the smallest of the arrival on the glacier beneath. The grand three forks of the North Saskatchewan. broken ice-cliffs before the summit and The other two drain the Atlantic slopes then, the panerama from the crest of of the great group of noble mountains the enormous precipice that makes the which it was my object to explore. The greatern side so strikingly superb from the southern portion, access to which is by Bush valley more than 8,000 feet below. middle fork, comprises the Freshfield Next came the tedious descent. The thrill group (curving around the head of an ex- of the wild scramble down that abouthable seventy feet of cliff, after dark, fin-Glacier Lake upon the north and west, gers clutching and feet waving blindly in search of any tray projection solid enough to bear one's weight. The poking on by shoulders tailer than its neighbors, with the faint light of a clouded moon ever precipices and serrated ridges that evoke rocks and snow, glacier and scree, 2,000 feet to our cold bivouae at half-past one. The pletures are complete and extremely vivia to the minds of those engaged, lewing the footsteps of the celebrated Dr. whatever they may be in outline to readers in cold print.

Such are some of the mountaineering 180 we are indebted for the earliest from easy climbs for novices to work that will test the skill of any expert however, embraced the exploration of the which with the boundless wealth of scenery, ruggedly grand or exquisitely beauferty-three years clapsed ere any of the tiful, is to be found in this western counterpart of famous Switzerland-the The marvelous extent of these mountain Rocky Mountains of Lanada - James Out-

Vacation Object.

a little rest this summer? wildering hosts of splendid mountains, that we will appreciate home more when

> Leave Something. (From Tit-Bits.)

Barber-Will you have anything on your face when I have finished, sir?
Victim-I do not know. But I hope
you'll leave my nose, at least.

(From the Chio State Journal.)
Sophomore-Those freshmen think they
are the sait of the earth.
Senior-Hub! They're too fresh for

Was Surely Bad. (From the Chicago American.) "I wonder that tragedy was not hissed lest night, Algy."
"An audience cannot yawn and hiss at

Suggestions What to Eat And How to Prepare Food.

ence.
First Volume—Conducted by Lida Ames
Willis, Marquette Building, Chicago, to
whom all inquiries should be addressed.
All rights reserved by Banning Co.,
Chicago.

Unsolled '

Harmy seems the busy year begun until the spacious panerama, the mingled crowd of days-bright and dark-have hastened by, and time, like a complais-

with Christmas feasting and "wacht heil," while with ever welcoming smiles and hands outstretched he welcomes the As again the relentless shadow moveth o'er the dia! plate of time, with what

different feelings each one turns the leaf of the old year's book. The youth, eager tion, the brazen-throated bells which proclaim that time, that travels on swift steed, rides on space to those remote so dim and far away to the impatient feet, secure and proud, ascends the lad-

leaning on the cloud." Youth is an easy spendthrift of time, the least, and should part with sparingly after years.

Middle age stands at the crossroads as the hour strikes one again, and knowing of what shadows youth's dreams are made, and how sure the main chance of things yet to be are prophesied by their beginning whether weak or strong, makes new resolves that though perhaps a little late, he will try the ground again, and with the experience gained of past, years, derive best value from the days that are to come, not for himself alone but for a nobler end.

The aged listen to the bells "ring out mounttains that lies between the head- the old, ring in the new." with either a waters of the North Saskatchewan and sigh of rregret or relief, because they deem the story so nearly finished. But eggs, two teaspoonfuls of baking powder one short chapter more perhaps that unthe poet Longfellow, who has so beauti- taste and flour to make a stiff dough. A

"Age is an opportunity no less

And as the evening twilight fades away.

day. Or is this the end because the pulse of here does not end when we close the first the passing of the years and the verging place them on well buttered tins, of another life that is to break o'er our about twenty minutes. earthly horizon, as in the eastern sky the first faint streaks of the morning.

Christmas still keeps the heart aglow the Alabasca via the Markenzie River to the new twelvemonth, and we step across syrup by standing it over hot water; then The most sensational of at, our climbs as far as possible the sorrows and disap- of cream beaten to a stiff broth; adding

waters of an ice-fed stream. There is no lack of water in these mountain valleys: of the two who centured to try conclusions of the two who centured to try conclusions. The property is the stream of the stray of All by the property in these mountain valleys: of the two who centured to try conclusions described by the property in the property is the property in the care-free souls so dearly love. Let every leed. man and woman be but boys and girls grown tall, for this one day at least; and occups too much space, and I must leave let the children see that "hearts don't change much, after all."

Ae New Year gifts bear no significance and if, perchance, someone be overlooked at Christmas, it does not show the best taste or consideration to impress this sligns upon the friend or reittive by sending them a New Year's gift.

The pleasant and distinctive feature of e New Year is the games for the young people, and the informal masquerade their intimate few. Others content themday guest and a few intimate friends.

The more sedate and sober, who do not care to celebrate with so much noise and merriment and yet wish to retain and merriment, and yet who wish to partake in some way of the spirit of the may observe the pleasant and friendly ceremony of New Year calling among dance for the entertainment of the helt- Omelet. selves with sending a loving or courteous reminder of their thoughts to friends and acquaintances, embodied in appropriate verse or sentiment, on a card.

The nature of these vary little from those appropriate for Christmas. Dispense with the plum pudding, however, and replace it with a lighter, more delicate dessert adn let the rich, black fruit cake be the crown of the New Year feasting. For the baked ments, a capron or a crown of mutten are to be preferred to roast beef, turkey, etc. Small cakes, always popular with children, are in order for New Year festivities. These may supplant Christmas sugar-plums. As for the table and house descrations-those arranged for Yule-tide are of course appropriate for New Year, except the mistletoe, which of course, has no meaning M. on any other day except Christmus.

The New Year dinner should be very simple and notable only for its refined elegance, not its rich and profuse dishes. For in order that the meal he beyond reproach after the prodigulity of the

of finely cut lemon peel, a teaspoonful of (From the Washington Star.) of finely cut lemon peel, a teaspoonful of "I suppose you intend to go away for anisced, an two finely pulveried cardamon seeds; mix well; then add half a cup of milk and finally stir to flour, These are baked in wafer trons, a teaspoonful of the batter being poured in spoonful of the batter being poured in the middle of the well greased heated iron and when baked a delicate brown rolled up instantly. If you have no wafer iron place muffin rings on a greased briddle, your in a teaspoonful of the mixture, which must be thin enough to spread Canned Fruit. Hot Gingerbread. which must be thin enough to spread quickly, and set in the oven to hake

Jellied Fried Cakes, or Crullers.

(German Pfannkuchen.)
Take a pound of sifted flour, a table spoonful of sugar and a saltspoonful of sait. Sift well to mix, then make a hole in the center of the four. Dissolve a cake of compressed years in half a cup of warm milk and pour into the hollow in center of the flour. Put one cup of milk on to scald, add half a cup of butter and when it is melted stir the liquid | Corn Pudding.

Eagle Table and Kitchen of six eggs and mix all to a soft dough. Cover closely and place in a warm place to rise. When it is very light (double its original bulk) turn it out on a well floured oard and roll out about a quarter of an inch thick; cut out with a round cake cutter, brush with a beaten egg, place a easpoopful of fruit jelly or jam in the center of half of the rounds, cover these with the other half, press the edges together, cut once more with smaller cutter and lay them on a floured cloth, cover and let rise for half an hour, or until they A NEW CHAPTER OF THE YEAR. double their height. Fry a few at a time in deep hot fat same as doughnuts. When done dust with powdered sugar.

Sugar Drops.

Cream three-quarters of a pound of sugar with three-quarters of a cup of

butter. Add six eggs beaten very stiff and beat again to a cream. Grate one small nutmeg into a pound of sifted flour. and heat to a smooth batter; drop this by spoonfuls of buttered tine, leaving a space of about two inches between each one. Sprinkle with small red bonbons. chopped almonds, grated cocoanut or any decorations that may please the childish fancy. Bake at once

Date Patty Cakes.

Mix a third of a cup of soft butter with one and one-third cupfuls of brown sugar. When partly creamed break in two eggs and best the mixture until very light scenes and distant horizons which seem Then add half a cup of milk. Measure one and three-fourths cups of flour, add spirit of the young, who in the 'sublime two teaspoonfuls of baking powder and audacit yof faith and with ambitidus when mixed add the flour to the other mixture. Beat to a smooth batter, then stir in half a teaspoonful each of cinna mon and nutmeg. Stone half a pound of that precious holding of which they have dates and cut them in pieces, flour and add them to the batter, then beat hard as with money. Neither do they realize for two or three minutes. Bake in small that in our summer days of youth we heart-shaped patty pans, in a moderately must gather honey to sweeten all our hot oven and when cold cover them with vanilla icing.

> Cocoanut Cones. Separate the whites from the yolk of three eggs, put the whites on a chilled then fold in lightly half a pound of pow dered sugar and six ounces of prepared shredded cocoanut. Take out a teaspoon ful of the mixture at a time and form it into a cone as quickly as possible, on buttered paper and bake in a quick oven until the cones are golden brown on the

Pepper Nuts.
Take one pound of white sugar, three ron, alispices, cloves and cinnamon to pinch of salt added to the nuts is an im-

Separate the eggs and beat them to a cream and mix them with the whites of the eggs which have been whipped to a The sky is filled with stars, invisible by stiff froth; gradually beat in the sugar, then the nuts and fruit, spices and salt Sift three cups of flour two or three time life stands still, for there comes the se- with the baking powder and mix until quel to the story, and the plot we weave you have a dough that looks crumbly It may be necessary to add a little mor volume, as earth's night comes donw. If flour. Pinch off , small piece of the we learn to live well we need not fear dough about the size of hisckory nuts, into age, for the first faint streaks of distance apart, dust with powdered sugar gray o'er the forehead foretell the dawn and bake in a moderately hot oven for

Creme Bavarolse, With Ginger The Young People's Holiday.

The spirit of good cheer attuned to ginger; mix this with a pint of syrup through a sieve four ounces of candied and although a little gnost of sadness and flavoring with vanilla, then again will creep in to sober the minds of the rub through a finer sieve. Add half a older people, bright faced hope with soft, box of gelatine which has been soaked alluring voice, stands at the threshold of in cold water; dissolve the gelatine in the with willing feet and let the curtain fall set over ice and stir until it begins to behind with no reluctance to shut out thicken; then carefully fold in a quart a handful of candied ginger cut into fin

> MENUS FOR EVERY DAY IN THE WEEK.

SUNDAY. BREAKFAST.

Liver Rolls.
Hashed Brown Potatoes.
Fried Cereal Mush.
Coffee. DINNER.

Clear Soup.
Roast Sapon. Cranberry Saure.
Stewed Celery. Rice Croquettes.
Lima Beans a la Espagnole.
Lettuce Salad. Charlotte Plombieres. SUPPER.

Celery Salad Sandwich. Fruit Salad. Cocoa. MONDAY. BREAKFAST.

Creamed Potatose. Coffee. LUNCH.

Tomato Cream Soup, Salmon and Potato Roll. Hot Egg Slaw. Stawed Prunes.
DINNER.

Vermicelli Soup. Currant Jelly Cold Sliced Capon. Currant Jes Escalloped Potatoes Celery and Apple Salad. Wafers. Coffee, TUESDAY. BREAKFAST.

Sliced Bananas Cream
Frizzled Dried Beef, Potato Cakes.
Corn Muffins.
LUNCH.

Parsnip Fritters. Grilled Bacon. Nut Salad in Tomato Jelly. Spiced Fruit. Coffee Bread. Nut Salad in Coffee Brandspiced Fruit. Teat.

DINNER. Bean Purse.
Brown Stew of Beef. Dumplings. Sched Potatoes. Creamed Carrots. Creas Salad.

Jeilfed Apples. Whipped Cream. Coffee.

WEDNESDAY. BREAKFAST.

reproach after the prodignility of the Cereal Cream. Cream Christmas feast, there must not be too much of a good thing.

German New Year's Cakes.

Warm a mixing bowl and put it into two ounces of butter; add half a cup of sugar and beat to a cream; then add two eggs well beaten; a level teaspoonful two eggs well beaten; a level teaspoonful Panned Rabbit. Mashed Potatoes Cream of Rice Soup. Lyonnaise Potatoes. Maple Syrup. Punned Rabbit. Mashed Potatoes Creamed Turnips. Celery Mayonnales. Chocolate Pudding. Vanilla Sauce.

> THURSDAY BREAKFAST. Oranges.

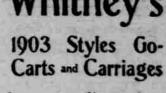
DINNER.
Creum of Celery Soup.
Braised Duck. Rice Croquettes.
Creamed Onlons.
Fruit Saled.

Wafers FRIDAY. BRZAKFAST.

BREAKFAST. Honey.
Baked Apples
Boiled Salt Hackerel. Sauce Tartare.
Plain Belled Potators.
Coffee. Corn Mullins LUNCH. Oyster Som.

THE BIG STORE---WITH LITTLE PRICES

"Whitney's"



Our new line of 1903 styles are in and are the handsomest we have ever shown. Just enough change in the new year's styles to complete their elegance and conveniences. Come in and select from a



new and splendid display of the latest designs and patterns. It is conceded that the "Whitney" is the best that is built,

New Carpets and Rugs Arriving

We are receiving new Carpets and Rugs almost every day. The demand on our carpet department to supply our immense fall and holiday trade was so great that our lines were reduced lower than usual and we are now commencing early to secure the new things for this department and are receiving New Brussels, New Axminsters, New Wilton Velvets, New Moquets, New Ingrains, New Lanoleums, New Mattings and New Rugs. Are showing a very beautiful line of Rugs; all sizes, from the small Door Rug to the largest Room Rugs, all new and desirable patterns.

Beds....

Here's another line that proves our leadership, the finest line of Iron Beds in the city. Every new design in all styles and prices, from the lowest priced up to the finest and most handsome you'll see displayed in Wichita or the Southwest.



We Have Everything Furnishing The Home Needed for Furnishing The Home

Fine Furniture, "Buck's" Stoves and Ranges, Rockers, Couches, Upholstered Goods, including the only complete stock of Leather Upholstered Goods in town. Come here for up-to-date goods at lowest prices.

C. S. DANIELS' FURNITURE AND CARPET HOUSE Phone 255 407-409-411 E. Douglas Ave.

. Despes and the service of the company to the company to the company to the company that the company to the co Whipped Cream. DINNER. Onion and Tomato Faret.

String Bean Salad.

Apple Float. Clam Chowder,

SATURDAY. BREAKFAST.

Cereal.
Panned Ham.
Baked Hashed Potatoes.
Baked Marde Syrup. kwhent Cakes. Maple Syr Coffee. LUNCH. Oysters and Celery Creamed. Cream Cheese Sandwiches Apple Compote. C cot.

Proiled Steak, Ma Baked Onious Cress Saind. Orange Shortcake.

INQUIRIES ANSWERED.

of dishes you have commercial on the type on nomit the frandy and use recipes as soon as convenient.

specuful of sail, one tablespoonful of signally moistened with orange or fruit sugar and three pints and one-half of Juice left from canned or preserved fruit. floor measured after it is stitted. When the mixture is luke-warm, add four wellbeaten ergs and finally half a cup of good lively yeast, or half of a compressed Rear hard until the latter is full of large air bubbles. Cover closely and set to rise

formly warm all night. In the morning stir in half a tenspoorful of soda dissolved in a little warm water. Four the batter into a shallow, well-buttered par and set once more to rise for fifteen or twenty minutes. Bake in a quick oven. for about twenty minutes, or until a light brown. Tear these cakes apart, as

Plain Mince Meat. It is best to make minos meat several weeks before it is needed, as it improves

Stew two pounds of lean beef very Raw Cysters.

Vegetable Soup.

Mashed Potatocs.

Mix with this one pound of finely chopped. and tart apples, three pounds of sugar, three pounds of currants, two pounds of No: she sent only a pickle fork ecded raisins, one grated nutmeg, half a teaspoonful of ground mace, the grated Mrs. B.—We gladly publish any recipes vind of two cranges and one lemon, one our readers may desire, but have neither tenspoorful of salt, the juice of half a the space or time at our command to give, dozen oranges and two lemons, half a pint in one issue of the paper, the number of cider and one wine glass of brandy list sent us. However, we will do the same proportion of cider or rich fruit best we can for you and give you the juice.) Thoroughly mix these signedients together and puck them in a stone jar, For a Sally Lunn ruled with yeast, closely cover and set in a cold place. The warm half a cupful of butter in a pint mines meat should be theroughly stirred of milk, then beat in thoroughly one ten- every time any to taken out, and occa-

Too Much.

Mamma-Have you washed your face,

(From the Detroit News-Fribut

Mamma-And your hande? Johnny-Yes m.

But that a not strange, because you see It's coming down to shoets Powder for Babies.

Statholie Standard and Times.) What is the best powder for bubbes?" arked the woman. "Gunpowder." absently replied the druggist, who had been up an night outh

my-Ow, see here, ma, I aln't an

New Automobile Record.

Blobbs Blyger has broken the automo-

Riobhs-Sixty-six minutes to run over

Blonde Bridesmaid.

seated your aunz Marta with the family. Other bridesmaid carter to the brides

Of Course.

(Baltimore elirate.)

Disude bridesmold-The nabets haven't

(Philadelpain Record.)

tile record. Sichles-What time did be make?

ighteen people

In This Ping-Pong Age.

(From the floatop Transcript.) Mrs. Manon-lan'l Mrs. Carpenter terri-bly broken up over her husband's alops-ment with another wissan? Mrs. Plummer-Not at all. She takes it

